

PINOT BLANC ALSACE VIEILLES VIGNES

AOP ALSACE

This wine from a selection of vines over 30 years old presents a complex bouquet of fruits and white flowers on a racy structure.



Food Pairing	Taste the Pinot Blanc Vieilles Vignes with starters, fish grilled or in sauce, tarts flambées.
Designation	AOP Alsace
Grapes Varieties	
Capacity	
Ageing	1 to 5 years
Millesime	
Soil	Calcareous sandy marl
Location	Beblenheim
Sweetness	Dry
Service	
Harvest	Traditional after checking the maturity.
Vinification	Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
Acidity (H₂SO₄)	
Ancohol Volume	
Residual Sugar	